Menu

DRESS CODE

Dress Code: Business Casual or Cocktail Attire

At TS Steakhouse, we kindly request that guests adhere to our upscale, dinner, business or cocktail attire dress code. Business casual attire would include shirts or sweaters, casual slacks or tasteful denim, golf an dress shorts. Blazers are optional but welcome. Corresponding attire for women is requested.

We ask that guests refrain from wearing t-shirts, tank tops, base-ball style hats, bandanas, athletic or athleisure wear, athletic shorts, flip flops, crock style molded shoes or open toed shoes for men.

Thank you for helping us maintain the award-winning, fine-dining experience our guests expect.

TS STEAKHOUSE BOURBON DINNER

Join us **November 11** for a Bourbon Dinner experience you won't forget.

Call TS Steakhouse today at 800.771.7711.

Hors d'Oeuvres

Oyster With Smoke Bubble
Challah, Saffron Aïoli, Steak Tartare, Wild Mushroom Terrine, Aged Balsamic

Amuse-Bouche - Blanton's
A5 Kobe Beef, Caviar, Gold Leaf

1st Course - EH Taylor Barrel Proof

Duck Duo
Duck Breast, Confit Duck Leg, Braised Endive, Smoked Marrow Parsnips

2nd Course - Blanton's Straight from the Barrel

Bourbon-Aged Tomahawk
Long Bone, Bone Marrow Pommes Purée, Bourbon Butter, Heirloom Carrots

Dessert - Pappy 12 Year

Sticky Toffee Pudding
Vanilla Bean Ice Cream, Salted Caramel Sauce, Fresh Berries

THANKSGIVING DINNER MENU

Appetizer

Butternut Squash
Brown Butter Crème Fraiche, Candied Hazelnuts, Pickled Pomegranates, Crispy Sage

Entrée

Roasted Organic Turkey
Maple Bourbon Winter Spice Brine, Cranberry Apple Relish, Black Garlic Miso Gravy

Sides

Heirloom Baby Carrots
Pistachio Gremolata

Steakhouse Stuffing
Cornbread, Sweet Sausage, Apple, Sage

DINNER MENU

Enjoy a fresh take on steakhouse favorites like a 20oz bone-in ribeye, 16oz herb-crusted prime rib or our in house dry-aged Delmonico. If the Brussels sprouts with NY maple syrup and bacon are on the menu, one taste and you'll see why they're consistently a guest favorite. For a lighter bite, catch seasonal seafood specialties like an oven-roasted salmon or Miso Chilean seabass filleted tableside.

Simply Chilled

Shrimp Cocktail
Cocktail Sauce, Lemon

Oysters On The Half Shell
Seasonal Mignonette, Cocktail Sauce, Lemon, Tabasco

Lobster Cocktail {Market}
Cocktail Sauce, Warm Garlic Herb Butter, Lemon

Seafood Tower
Lobster, Shrimp, Oysters, Traditional Accompaniments

To Begin

Oysters Rockefeller
Spinach, Pernod, Garlic, Béarnaise

Iceberg
Blue Cheese Dressing, Crispy Onions, Marinated Tomatoes, Bacon, Blue Cheese Croquettes

Steak Tartare
Black Garlic, Fried Capers, Duck Egg Yolk, Toasted Brioche

TS Caesar
Red Romaine, Toasted Garlic Baguette, Parmesan, Crispy White Anchovy

Bone Marrow
Pickled Shallots, Red Wine Vinaigrette, Rosemary Naan, Flambé

♦ Artisanal Cheese Board
Chef's Selection, Fresh Honeycomb, Marcona Almonds, Pickled Fruit, Toasted Baguette

Crab Cake
Jumbo Lump Crab Meat, Spicy Remoulade, Lemon

Soups

French Onion Soup
Sherry, Crouton, Aged Comté, Provolone, Thyme

Lobster & Crab Bisque
Lemon Crème Fraiche, Brioche, Chive

From The Grill

Choice of one sauce below

Filet Mignon
8oz

Bone-In Ribeye
20oz

Prime Rib
16oz (As Available)

New York Strip
16oz

Porterhouse
25oz

Special Cuts

Delmonico
Dry Aged in House
15oz

Colorado Lamb Rack
15oz

Sauces

Béarnaise • Red Wine Demi-Glace • Horseradish Crème • TS Signature Steak Sauce

Enhancements

♦ Bleu Cheese Butter
Seared Scallops
Roasted Bone Marrow
Cajun Rub

More Than Meats The Eye

Tournedos Rossini
Fresh Black Truffle, Madeira Demi, Duck Fat Brioche Crisp, 6oz Filet Mignon, Foie Gras

Salmon
Fennel, Heirloom Carrots, Pickled Pearl Petals, Lemon Beurre Blanc

♦ Butternut Squash
Risotto, Pomegranate, Pine Nuts, Apple, Sage, Black Garlic

Whole Lobster
2lb, Lemon Herb Butter, White Wine

Miso Chilean Sea Bass
Baby Bok Choy, White Tea Infused Miso Broth

Surf & Turf
8oz Filet, 2lb Lobster, Lemon Herb Butter, Choice of one sauce

For the Table

♦ **Mac & Cheese** - Havarti Dill, Gouda, Toasted Panko, Parmesan
Loaded Baked Potato - Aged Cheddar, Applewood Bacon, Sour Cream, Chive
♦ **Creamed Spinach** - Artichoke Hearts, Provolone, Toasted Garlic, Parmesan
♦ **Mushrooms** - Garlic Butter, White Wine, Herbs
Brussels Sprouts - NY Maple Syrup, Bacon
♦ **Buttered Mashed Potatoes** - Yukon Gold, Cream, Add Truffle Oil, Loaded
Truffle Potato Tots - House-made, Fresh Black Truffles, Truffle Salt, Rosemary, Confit Garlic, Parmesan
Lobster Mac & Cheese

♦ Vegetarian Option Items
♣ Gluten Free
Menu items may contain nuts • Gluten-free options available upon request
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. To enhance your dining experience all items are prepared à la carte.

DESSERT MENU

Desserts

Crème Brûlée
French Vanilla Bean Custard, Fresh Berries, Seasonal Macaron

Banana Cream Tart
Bourbon Salted Caramel, Shortbread Crust, Dark Chocolate

Molten Chocolate Cake
Vanilla Ice Cream, Raspberry Coulis, Fresh Raspberries

Basque Cheesecake
Blackberry Sorbet, Honey Ginger Crème Anglaise, Fresh Berries

Artisanal Cheese Board
Chef's Selection, Fresh Honeycomb, Marcona Almonds, Pickled Fruit, Toasted Baguette

Coffee & Espresso

Coffee
Espresso
Latte
Cappuccino

TS Signature Mocha
Hints of Cinnamon, Star Anise and Orange, Steamed Golden Chocolate Milk

Vanilla Chai Latte
Chai Tea, Chai Syrup, Star Anise, Anise Cookie, Cinnamon Sprinkle

Cinnamon Bun Latte
Espresso, Cinnamon Bun Syrup, Vanilla Glaze, Cinnamon Sprinkle

Dessert Wine {Glass/Bottle}

4001 **Inniskillin** Vidal Icewine [Ontario]

Decadent Flight

Grand Marnier
Visionary blend of fine cognac and bitter orange-flavored liqueur

Frangelico
A rich hazelnut flavor from Tonda Hazelnuts from Southern Piedmont, Italy

Baileys Irish Cream
Irish whiskey and cream-based liqueur from Dublin, Ireland

GROUP PRIX FIXE MENU

Whether you are entertaining clients, rewarding your team with a well-earned dinner or celebrating a specia occasion with family or friends, our group menu offers one prix fixe menu to let us handle the details and yo relax and enjoy the evening. Suited for parties of 12 or more, each includes a choice of one starter, one entrée, a selection of our most popular sides served family style and a choice of dessert.

Starters {choice of one}

Shrimp Cocktail
Cocktail Sauce, Lemon

Iceberg
Blue Cheese Dressing, Crispy Onions, Marinated Tomatoes, Bacon, Bleu Cheese Croquettes

TS Signature Caesar
Red Romaine, Toasted Garlic Baguette, Parmesan

French Onion Soup
Sherry, Crouton, Comté, Provolone, Thyme

Entrées {choice of one}

Filet Mignon
8oz, TS Signature Steak Sauce

Prime Rib
16oz, Au Jus

New York Strip
16oz, TS Signature Steak Sauce

Miso Chilean Sea Bass
Baby Bok Choy, White Tea Infused Miso Broth

Desserts {choice of one}

Crème Brûlée
Classic French Vanilla Bean Custard, Berries, Seasonal Macaron

Basque Cheesecake
Honey Ginger Crème Anglaise, Fresh Berries

Plus tax & gratuity
Prix Fixe menus are per table only. No substitutions available. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs m increase your risk of foodborne illness. Menu items may contain nuts.

♦ Vegetarian Option Items
Menu items may contain nuts • Gluten-free options available upon request
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. To enhance your dining experience all items are prepared à la carte.

WINE LIST

Recognized by Wine Spectator Magazine since 2012 and boasting nearly 1000 bottles in our cellar and mc than 150 selections, you'll find exquisite bottles of wine and champagne from around the world, as well as regional varieties celebrating New York vineyards.

Wine by the Glass

White Wine
Mionetto, Prosecco, [Italy]
Domaine Chandon, Brut, [California]
Moët & Chandon, Brut, [Champagne]
Clarendelle, Bordeaux Blanc, [Bordeaux, France]
Folonari, Moscato, [Italy]

Mezzacarona, Venezie Pinot Grigio, [Alto Adige]
Dr. Konstantin Frank, Dry Riesling, [Finger Lakes]
Hermann J. Wiemer, Late Harvest Riesling, [Finger Lakes]
Kendall-Jackson, Sauvignon Blanc, [Sonoma Coast]
Cloudy Bay, Sauvignon Blanc, [Marlborough]
Kendall-Jackson, Chardonnay, [California]
Cakebread Cellars, Chardonnay, [Sonoma Coast]
Whispering Angel, Rosé, [Provence]

Red Wine
La Crema, Pinot Noir, [Sonoma Coast]
A To Z Wineworks, Essence Pinot Noir, [Oregon]
Luigi Bosca, Malbec, [Mendoza]
Rodney Strong, Merlot, [Napa Valley]
Terrazas Reserva, Malbec, [Mendoza]
Faust, Cabernet Sauvignon, [Napa Valley]
Francis Coppola, Cabernet Sauvignon, [Alexander Valley]
Clarendelle, Medoc Rouge, [Bordeaux, France]

Fortified and Dessert Wines
Sandeman, Tawny Port 20 Year, [Portugal]
Sandeman, Tawny Port 30 Year, [Portugal]
Fonseca, Ruby Port, [Portugal]

Wines by the Bottle

Champagne and Sparkling Wines
118 Armand de Brignac, Ace of Spades Brut Gold, [Champagne]
108 Domaine Chandon, Brut, [California]
115 Domaine Chandon, Rosé, [California]
102 Dom Pérignon, Brut, [Champagne]
105 Louis Roederer, Cristal Brut, [Champagne]
120 Luc Belaire, Rosé, [Provence]
122 Mionetto, Prosecco Brut, [Italy]
101 Moët & Chandon, Imperial Brut, [Champagne]
106 Perrier-Jouët, Brut Rosé, [Champagne]
103 Veuve Clicquot, Yellow Label Brut, [Champagne]
103** Veuve Clicquot, Yellow Label 9l, [Champagne]

Fortified and Dessert Wines
432 Far Niente, Dolce Late Harvest, [Napa Valley]
4006 Glenora, Vidal Blanc Iced Wine, [Finger Lakes]
4001 Inniskillin, Vidal Icewine, [Ontario]
1120 Pacific Rim, Late Harvest Riesling, [Washington]
2004 Sandeman, Tawny Port 20 Year, [Portugal]
2003 Sandeman, Tawny Port 30 Year, [Portugal]
2005 Fonseca, Ruby Port, [Portugal]

Domestic Whites
802 Dr. Konstantin Frank, Dry Riesling, [Finger Lakes]
803 Hermann J. Wiemer, Late Harvest Riesling, [Finger Lakes]
421 Ferrari-Carano, Fumé Blanc, [Alexander Valley]
1700 Cakebread Cellars, Sauvignon Blanc, [Napa Valley]
1042 Adelsheim, Staking Claim Chardonnay 2016, [Willamette Valley]
1043 Adelsheim, Chardonnay 2018, [Willamette Valley]
441 Alpha Omega, Chardonnay, [Napa Valley]
407 Cakebread Cellars, Chardonnay, [Napa Valley]
439 Chateau Montelena, Chardonnay, [Napa Valley]
431 Enroute, Chardonnay, [Russian River]
410 Ferrari-Carano, Chardonnay, [Alexander Valley]
445 Flowers, Chardonnay 2023, [Sonoma Coast]

433 The Hess Collection, “The Lioness” Chardonnay, [Napa Valley]
430 Jarvis, Chardonnay 2018, [Napa Valley]
416 Kendall-Jackson, Reserve Chardonnay, [Sonoma Valley]
414 Kendall-Jackson, Sauvignon Blanc, [Sonoma Coast]
434 Nickel & Nickel, Truchard Chardonnay 2018, [Napa Valley]
442 Plumpjack, Chardonnay, [Napa Valley]
437 Trefethen, Chardonnay 2018, [Napa Valley]

International Whites
1703 Clarendelle, Bordeaux Blanc, [Bordeaux, France]
522 Folonari, Moscato, [Italy]
313 Château d’Esclans, Rock Angel Rosé, [Provence]
123 Château d’Esclans, Whispering Angel Rosé, [Provence]
517 Mezzacarona, Venezie Pinot Grigio, [Alto Adige]
504 Santa Margherita, Pinot Grigio, [Alto Adige]
902 Cloudy Bay, Sauvignon Blanc, [Marlborough]
916 Kim Crawford, Sauvignon Blanc, [Marlborough]
917 Whitehaven, Sauvignon Blanc, [Marlborough]

Domestic Reds
1039 Adelsheim, Boulder Bluff Pinot Noir 2016, [Willamette Valley]
1040 Adelsheim, Ribbon Spring Pinot Noir 2016, [Willamette Valley]
1041 Adelsheim, Breaking Ground Pinot Noir 2016, [Willamette Valley]
1036 A To Z Wineworks, Essence Pinot Noir, [Oregon]
608 Byron, Pinot Noir, [Santa Maria]
1009 Erath, Pinot Noir, [Willamette Valley]
676 Etude, Lyric Pinot Noir, [Santa Barbara]
1626 Fel, Savoy Pinot Noir 2017, [Anderson Valley]
604 Gary Farrell, Pinot Noir, [Russian River]
1705 Kosta Browne, Pinot Noir, [Anderson Valley]
603 La Crema, Pinot Noir, [Sonoma Coast]
606 Patz & Hall, Pino Noir 2019, [Sonoma Coast]
1630 Raen, Pinot Noir, [Sonoma Coast]
1038 Resonance, Yamhill Carlton Pinot Noir, [Yamhill]
1037 Resonance, Pinot Noir, [Oregon]
1635 Sea Smoke, Ten Pinot Noir, [Santa Rita Hills]
1616 Earthquake, Zinfandel, [Lodi]
655 Darioush, Signature Merlot, [Napa Valley]
680 Duckhorn, Merlot, [Napa Valley]
611 Freemark Abbey, Merlot, [Napa Valley]
685 Grgich Hills, Merlot, [Napa Valley]
628 Kendall-Jackson, Merlot, [Sonoma County]
1623 Pahlmeyer, Merlot, [Napa Valley]
1671 Plumpjack, Merlot, [Napa Valley]
610 Rodney Strong, Merlot, [Sonoma County]
684 J. Lohr, Petite Sirah, [Paso Robles]
681 Michael David, Petite Sirah, [Central Valley]

International Reds
713 Ruffino, Chianti Classico Riserva, [Tuscany]
731 Prunotto, Barolo, [Piedmont]
750 Ornellaia, Bolgheri 2020, [Tuscany]
1704 Clarendelle, Medoc Rouge, [Bordeaux, France]
6001 Faustino Gran, Rioja, [La Rioja]
1707 Chateau Gloria, Red Blend, [Saint Julien]
1121 Penfolds, Bin 389 Cabernet/Shiraz, [Australia]
1122 Penfolds, 407 Cabernet Sauvignon, [Australia]
1646 Penfolds, Quantum Cabernet Sauvignon, [Australia]
1029 Penfolds, Bin 28 Shiraz, [Victoria]
1021 Penfolds, Grange 2015, [Australia]
1124 Two Hands, Bella’s Garden Shiraz 2016, [Barossa Valley]

1125 Two Hands, Angel's Share Shiraz 2018, [Barossa Valley]
1028 Luigi Bosca, Malbec, [Mendoza]
1045 Terrazas Reserva, Malbec, [Mendoza]
1044 Numanthia, Termanthia, [Spain]
762 Bolgheri, San Guido Sassicaia, [Paso Robles]
707 Antinori, Tignanello 2020, [Tuscany]

Domestic Cabernets and Blends
1672 Adaptation, Cabernet Sauvignon, [Napa Valley]
1639 Alpha Omega, Cabernet Sauvignon, [Napa Valley]
1647 Alpha Omega, ERA, [Napa Valley]
1648 Altamura, Cabernet Sauvignon, [Napa Valley]
1637 Austin Hope, Cabernet Sauvignon, [Paso Robles]
691 Cade, Howell Mountain Cabernet Sauvignon, [Howell Mountain]
623 Cakebread Cellars, Cabernet Sauvignon, [Napa Valley]
1674 Cakebread Cellars, Benchland Select, Cabernet Sauvignon, [Napa Valley]
662 Caymus, Cabernet Sauvignon, [Napa Valley]
1641 Chateau Montelena, Cabernet Sauvignon, [Napa Valley]
1642 Chateau Montelena, Estate Cabernet Sauvignon, [Napa Valley]
1708 Chimney Rock Stags Leap, Cabernet Sauvignon 2021, [Napa Valley]
1617 Chimney Rock, Elevage 2017, [Stag's Leap]
1625 Cliff Lede, Cabernet Sauvignon 2016, [Napa Valley]
1631 Continuum, Proprietary Red 2017, [Napa Valley]
647 Dominus Estate, Bordeaux Blend, [Napa Valley]
697 Dominus Napa Nook, Bordeaux Blend, [Napa Valley]
1640 Far Niente, Napa Cabernet Sauvignon, [Napa Valley]
618 Faust, Cabernet Sauvignon, [Napa Valley]
615 Ferrari-Carano, Cabernet Sauvignon, [Alexander Valley]
619 Franciscan, Cabernet Sauvignon, [Napa Valley]
656 Francis Ford Coppola, Diamond Cabernet Sauvignon, [Alexander Valley]
654 Frog's Leap, Cabernet Sauvignon, [Napa Valley]
668 Girard, Artistry, [Napa Valley]
678 Girard, Cabernet Sauvignon, [Napa Valley]
1620 The Hess Collection, "The Lion Tamer" Cabernet Sauvignon, [Napa Valley]
1619 The Hess Collection, Mt. Veeder Cabernet Sauvignon, [Napa Valley]
1621 Honig, Bartolucci Cabernet Sauvignon, [Napa Valley]
1610 Josh Cellars, Cabernet Sauvignon, [Paso Robles]
1611 Josh Cellars, Reserve Cabernet Sauvignon, [Paso Robles]
1612 Justin, Cabernet Sauvignon, [Paso Robles]
1613 Justin, Isosceles 2016, [Paso Robles]
1614 Justin, Justification 2016, [Paso Robles]
1673 Kathryn Hall, Cabernet Sauvignon, [Napa Valley]
1007 La Jota, Howell Mountain Cabernet Sauvignon, [Napa Valley]
693 Mossback, Cabernet Sauvignon, [Chalk Hill]
671 Mt. Brave, Mt. Veeder Cabernet Sauvignon, [Napa Valley]
1650 Newton, Puzzle 2017, [Napa Valley]
696 Newton, Unfiltered Cabernet Sauvignon, [Napa Valley]
1636 Peju, Cabernet Sauvignon, [Napa Valley]
1658 Opus One, Bordeaux Blend 2017, [Napa Valley]
624 Opus One, Bordeaux Blend 2018, [Napa Valley]
1670 Opus One, Bordeaux Blend 2019, [Napa Valley]
1790 Opus One, Bordeaux Blend 2021, [Napa Valley]
1632 Opus One, Overture, [Napa Valley]
1653 Orin Swift, Machete, [Napa Valley]
1602 Orin Swift, Mercury Head, [Napa Valley]
686 Orin Swift, Papillon, [Napa Valley]
622 Robert Mondavi, Cabernet Sauvignon, [Napa Valley]
1628 Shafer, Relentless 2016, [Napa Valley]
631 Silverado Vineyards, Cabernet Sauvignon, [Alexander Valley]
620 Silver Oak, Cabernet Sauvignon, [Napa Valley]
673 Simi, Cabernet Sauvignon, [Napa Valley]

614 Stags' Leap Winery, Cabernet Sauvignon, [Napa Valley]
630 Stag's Leap Winery, Artemis Cabernet Sauvignon, [Napa Valley]
1657 Shafer Hillside, Cabernet Sauvignon, [Napa Valley]
1656 Vérité, Cabernet Sauvignon, [Sonoma County]
1624 Pahlmeyer, Proprietary Red, [Napa Valley]
1600 Plumpjack, Cabernet Sauvignon, Oakville, [Napa Valley]
1709 Quintessa, Cabernet Sauvignon, [Napa Valley]

BEERS

Celebrate craft beers from independent originals like the 100% family-owned Bell's Brewery. Find out what'
putting New York brews on the map and creating a buzz on beer aficionado apps. Or pop open a Bitburger
premium pilsner and see how Germany's world-famous beer purity laws from 1516 help create what many
call the most drinkable non-alcoholic beer in the world.

Craft Beer
(Bottle Only)

Duvel | Breendonk-Puurs, Belgium
Strong Pale Ale | ABV 8.5%
Smooth and extremely creamy on the palate. A lively carbonation creates a light mouthfeel and crispness.

New Belgium Brewery Fat Tire | Fort Collins, CO
American Amber Ale | ABV 5.2%
Toasty malt, gentle sweetness, flash of fresh hop bitterness. The malt and hops are perfectly balanced.

Founders All Day IPA | Grand Rapids, MI
American IPA | ABV 4.7%
Dark orange-gold in color, nicely bitter with notes of pine cone and lemon. Finish is smokey and lightly floral

Chimay Blue | Baileux, Belgium
Strong Dark Ale | ABV 9.0%
Originally brewed as a Christmas beer in 1948, this dark ale has rich flavors of mulling spices and caramel,
with a smooth palate and warming finish.

Stone | Escondido, CA
American IPA | ABV 6.9%
This classic west coast IPA explodes with tropical. Citrusy, piney hop flavors and aromas, all balanced with
subtle malt character.

Lagunitas| Petaluma, CA
American IPA | ABV 6.2%
Well-rounded and highly drinkable IPA, Cascade, Centennial & Chinook hops bring a touch of citrus flavor
balanced by caramel malted barley that brings a depth of flavor to the beer.

Dogfish Head 90 Minute IPA | Gaithersberg, MD
Imperial IPA | ABV 9.0%
Juicy hop notes, resinous pine and citrus balanced by a good malty body and sweet caramel notes. Clean
and balanced bitter finish.

Bell's Robust Porter | Kalamazoo, MI
American Porter | ABV 5.6%
Espresso and dark chocolate flavors envelop your senses, with herbaceous hop flavors.

Samuel Adams Utopias | Boston, MA
Barrel Aged Beer (3oz Pour) | ABV 28%
Aged in charred oak bourbon casks from Buffalo Trace Distillery and finished in a combination of Carcavelo Madeira, Ruby Port, Scotch, and Sherry Oloroso barrels. A portion of the blend has also been aged in Sauternes French oak to bring subtle notes of honeyed apricot and caramel to increase the rich layers of flavors.

New York State

Saranac | Utica, NY
Saranac Matt Brewing Company
English Style Pale Ale | ABV 5.5%
Copper amber color and a smooth, full-flavored taste with a crisp finish. From Utica, NY. The brewery received the first alcohol license in Upstate New York following Prohibition.

Annie Imperial IPA | Hamilton, NY
Good Nature Farm Brewery
American Double | Imperial Pale Ale | ABV 8.5%
The first farm brewery in Madison County and also one of the first in New York State. Complex and juicy, wi tropical fruits and lemon on the nose. Balanced by a bitter finish.

Wölffer No. 139 Cider | Sagaponack, NY
Wölffer Estate Vineyard
Cider | ABV 6.9%
Inspired by their elegant red wines, this cider is lightly sparkling and beautifully aromatic to evoke the spirit o the summer.

Domestic/Imported

Corona | Mexico
Pale Lager | ABV 4.6%
A modest aroma but generally showing faintly nutty, rye-like cereal notes.

Coors Light | Colorado
Light Lager | ABV 4.2%
In 1873, Adolph Coors invested $2,000 in what now is the single largest brewing facility in the world.

Bud Light | Saint Louis, Missouri
Light Lager | ABV 4.2%
Bud Light is brewed using a blend of premium aroma hop varieties, both American-grown and imported, an a combination of barley malts and rice. It is the world's most popular light beer.

Michelob Ultra | Saint Louis, Missouri
Light Lager | ABV 4.2%
The special choice of grains combined with the extended mashing process produces a smooth, refreshing beer with fewer carbohydrates.

Heineken | Netherlands
European Pale Lager | ABV 5.0%
Light and bittersweet with suggestions of pear. Tangy hops bring balancing bitterness and dryness.

Stella Artois | Leuven, Belgium
European Pale Lager | ABV 5%
Full-flavored premium lager with a hoppy aroma and a hint of fruitiness.

Grolsch | Netherlands
European Pale Lager | ABV 5%
One of the world's oldest beer brands, created by the Dutch in 1615. This beer is characterized by a smoot mouth feel, vibrant taste and a crisp finish.

Non-Alcoholic

Bitburger
Bitburg/Eifel, Germany | ABV 0.0%
Hailing from the birth place of beer, Germany, this beer is widely regarded as the best non-alcoholic.

COCKTAILS

It's show time – or it feels like it, at least, when you order one of our creative craft cocktails and watch our mixologists go to town. More than a cocktail, it's an experience. And a delicious one at that.

Classic

Classic or Dirty
Choice of Grey Goose Vodka or Bombay Sapphire Gin, Dry Vermouth and your choice of Regular or Blue Cheese Stuffed Olives

Manhattan
Choice of Bourbon, Rye or Whiskey, Sweet Vermouth and a Cherry

Lemon Drop
Grey Goose Vodka, Limoncello, Simple Syrup and a Sugar Rim

French
Grey Goose La Poire Vodka, Chambord, Pineapple Juice, Twist

Signature

Gotham
Our Unique Manhattan starts with our Smoking Secret Spice Blend filling an inverted snifter crafted with Bulleit 10 Year Bourbon, Grand Marnier Cuvée Du Centenaire and Yellow Chartreuse

Inferno
Casamigos Blanco Tequila, Jalapeño, Fresh Grapefruit Juice, Fresh Lime Juice, Agave, Tajin Rim, Lime Bo

TS Cosmopolitan
Grey Goose Vodka, Cointreau, Fresh Lime Juice, Simple Syrup, Cranberry Juice. Served with Dry Ice at a temperature of 32 Degrees

Pear
Grey Goose La Poire, St. Germain, Fresh Lemon Juice, Simple Syrup

Seasonal Cocktails

Blue Blood and Sand
Johnnie Walker Blue Label | Johnnie Walker Black Label
Johnnie Walker Scotch, Fresh Blood Orange Juice, Cherry Herring Liqueur, Carpano Antica Formula Swee Vermouth, Cardamom Bitters

Johnny Appleseed
Don Julio Reposado Tequila, Agave Nectar Syrup, Fresh Lemon Juice, Fresh Apple Cider, Cinnamon Pow

Thyme Time
Tanqueray Gin, Fresh Lemon Juice, Honey Syrup, Moscato d'Asti, Thyme

Barrel-Aged Boulevardier
Basil Hayden Toasted Bourbon, Campari, Harveys Bristol Cream Sherry, Carpano Antica Formula Sweet Vermouth, Angostura Orange Bitters

Mocktails

Strawberry Ginger Mojito
Sparkling Cucumber Limeade

SCOTCH

Explore a selection of Scotch whiskeys curated from across the more than 100 distilleries in Scotland, from classic aged single malts to some of the finest and rarest bottles in the world.

Ardbeg Traigh Bahn 19 Year
The Balvenie Caribbean Cask 14 Year
Buchanan's 12 Year
Buchanan's 18 Year
The Dalmore 18 Year
Dalwhinnie 15 Year
Glenfiddich 12 Year
Glenfiddich Solera 15 Year
Glenlivet 12 Year
Glenmorangie Lasanta 12 Year
Highland Park 18 Year
Johnnie Walker Black Label
Johnnie Walker Gold Label
Johnnie Walker Blue Label
Lagavulin 16 Year
Laphroaig 10 Year
The Macallan 12 Year
The Macallan 18 Year
The Macallan 25 Year

COGNACS & ARMAGNACS

Whether you're pairing a beautifully aged Cognac with your favorite cigar or selecting a spectacularly nuanced Armagnac, enjoy one of our distinctive fine French brandies.

Grand Marnier Cuvée Du Centenaire
Hennessy VSOP
Hennessey XO
Rémy Martin XO
Rémy Martin Louis XIII (1 oz)

NEW YORK STATE SPIRITS

New York State is home to some distilleries worth discovering. We're proud to introduce guests to these regional selections of spirits, and the spirited stories behind them.

Bourbon

Widow Jane, Rosendale Brooklyn
In 1970, the last Rosendale limestone mine closed down. Its owner, A.J. Snyder, was known as a cruel bos and an even crueler husband. His wife Jane, however, was a beacon in the Rosendale community and beloved by all for her kindness and pure spirit. Hence when Snyder passed, the Rosendale Limestone Min became known to all as the Widow Jane Mine in her honor.

Hudson Baby Bourbon, Gardiner
The first bourbon distilled in NY, this Hudson Valley whiskey is made in very limited quantities with over 90% of the ingredients coming from a 10-mile radius around the distillery.

Gin

Breuckelen, Brooklyn
Brooklyn was originally called 'Breuckelen' - this gin is crafted from locally found ingredients.

Greenhook, Greenpoint Brooklyn
This small batch 'American Dry Gin' utilizes Ceylon cinnamon, elderflower and chamomile as some of its botanicals underneath.

Saint Lawrence Spirits Gin, Clayton
Sourced from local, native botanicals and raw materials on their family farm. Purified St. Lawrence River water is used to distill all of their spirits.

Vodka

Saint Lawrence Spirits Vodka, Clayton
Sourced from local, native botanicals and raw materials on their family farm. Purified St. Lawrence River water is used to distill all of their spirits.

Core Black Raspberry Vodka, Hudson Valley
Core Vodka is made from over 20 varieties of third-generation New York State apples. Fresh, home-grown black raspberries are macerated, then redistilled in the French framboise style, for a profound aroma and delicious dry flavor. A trace of black raspberry juice is added for a beautiful violet color.

Rum

Owney's, Bushwick Brooklyn
Made as a tribute to one of the last Prohibition-era rum runners of New York City, Owen 'Owney' Madden. Distilled from organic non-GMO sugar-rich molasses.

WHISKEY, BOURBON AND RYES

Whether you prefer whiskeys, bourbons or rye whiskey, TS Steakhouse is a great place to let our creative mixologists turn your favorite pour into an extraordinary craft cocktail. Of course, if you still prefer to order it neat, you'll have a selection of fine favorites to choose from.

Whiskey/Rye

Bulleit Rye
Crown Royale
Jack Daniel's
Jameson
Jameson Black Barrel
Jameson 18 Year
Masterson's 10 Year
Michter's Sour Mash
Whistle Pig 10 year
Yamazaki 12 year

Bourbon

Angel's Envy
Basil Hayden
Bulleit Bourbon
Elijah Craig
Hudson Bright Lights, Big Bourbon
Jefferson's Ocean Aged at Sea
Knob Creek Small Batch
Little Book
Maker's Mark 46
Michter's 25 Year
Widow Jane
Woodford Reserve

LIQUORS

From the Black Forest of Germany to Jalisco in the highlands of Mexico, we've curated a collection of some of the most interesting and most prized tequilas, gins and rums from around the world.

Tequila

Casamigos (Blanco, Reposado, Añejo, Mezcal)
Casa Dragones Blanco
Casa Dragones Añejo
Casa Dragones Joven
Cincoro Añejo
Clase Azul Reposado
Clase Azul Durango Mezcal
Clase Azul Guerrero Mezcal
Clase Azul Gold
Clase Azul Añejo
Clase Azul Ultra (1 oz)
Don Julio 1942

Ilegal Mezcal Reposado
Patrón Silver
Tears of Llorona

Gin

Bombay Sapphire
The Botanist Islay Dry Gin
Hendrick's
Monkey 47 Dry Gin
Tanqueray
Tanqueray no. 10

Rum

Bacardi
Captain Morgan
Diplomatico Reserva Exclusiva
Malibu
Mount Gay XO
Ron Zacapa 23 Year

Vodka

Belvedere
Grey Goose
Grey Goose (Le Citron, La Poire, L'Orange)
Ketel One
Stoli (Raz, Vanilla)
Stoli Elit
Tito's

FINE CIGARS

While the bar and restaurant are smoke-free, TS Steakhouse has reserved a private cigar room with leathe club chairs and a glass-front humidor boasting handmade cigars and limited-production runs made to be savored.

AVO Heritage - Robusto
A full-flavored smoke brimming with AVO's signature creamy smooth character and subtle complexity

El Triunfador - Lancero
A full-bodied smoke laced with the flavors of coffee beans, roasted nuts and a caramel finish

Ashton - Double Magnum
A mild creamy draw - always consistent in flavor and aroma

My Father - No.5
These full-bodied cigars contain Nicaraguan long filters. The aroma is a complex brew of spice, wood, and coffee

Diamond Crown Maximus - Toro #4
A dark, natural Ecuadorian wrapper surrounds a robust blend of patiently cured and aged Dominican tobaccos for a rich, complex, and perfectly blended smoke

Tatuaje
Blended in the style of the flavorful, medium to full-bodied Cuban cigar of Old Havana

A Fuente Don Carlos
A smooth, flavorful full-strength cigar with delicious notes of vanilla, cream and floral

Diamond Crown Julius Ceaser Churchill
Especially flavorful Ecuadorian Havana-seed wrappers combine with a smooth, robust blend of fine Centra American tobaccos, aged for 5 years, to give its bold, rich distinctive flavor

Chohiba Crystal Corona - Red Dot
Medium bodied, well-balanced flavors of leather, coffee, cinnamon, sweet spice and caramel. Carefully crafted in the Dominican Republic

Padron 1926 Maduro
Exceptionally smooth, complex and full bodied. A great cigar.

TS STEAKHOUSE LOCATION